



**CULINARY
INSTITUTE
OF
EUROPE**



Plant-Based Program

P.B.P. 4

Student Information Booklet

2025 - 2026

Welcome to CIE!



CIE offers you a globally competitive and intensive 12 months long learning opportunity in gastronomy in the heart of the European Union. The international teaching staff of CIE is headed by chef Maki Stevenson. Maki received her chef diploma from the Natural Gourmet Institute of I.C.E. in New York City and has 15 years of teaching experience. Maki Stevenson was honoured by the Ministry of Agriculture, Forestry and Fisheries of Japan as Goodwill Ambassador for Japanese Cuisine in 2017.

I consider it important to develop balanced and demanding eating habits. Sustainability also plays a key role in the procurement of raw materials, and the teachers of the institution want to impart not only a wide range of culinary

knowledge but also an approach. Let me give you an example: a market is a lively place, it is quite different to shop there than to take something off the shelf in a hypermarket. The institution of the market is fantastic. Neither in Paris nor London can you find as many markets of this size, open every day, as in Budapest and many of our rural cities. It will be worthwhile to follow the theoretical lessons and walk through the practical lessons, as you will not only master the art of serving, but you will also gain knowledge of nutrition science. Of course, we also take a look at the behind-the-scenes of improvisational cooking and learn the proper use of knives, the tricks of making pastry, cakes, chocolate and much more!

What else will you need to pay attention to during your studies? Good food requires energy, time and love. Many times you can feel that it would have been much better if you had spent a little more time and energy preparing it. It all starts here: if I love myself, I cook something that is not only delicious but good for me. I buy better quality food, I cook more. There are too many “micro” ready meals made of powder these days. This can also be traced back to how important we consider it to put good food on the table.

Learning as an adult is not easy, but you can become a positive role model for others. It is up to you how much knowledge you will absorb over the next year, whether you will consciously build your culinary network, and whether you will be able to realize your dreams after graduating from school. Now I sincerely wish you much success and perseverance in your CIE studies!

Maki Stevenson

Founder and CEO

Table of Content

- Application process
- Tuition and invoicing
- Important to know!
- What are the CIE program start and end dates?
- Certification and job placement
- Theoretical lessons and digital classroom
- Recipes and home practice cooking
- Food intolerance
- Dishwashing/cleaning
- Equipment required
- Internship
- Contacts

Application process

Your school application fee is 100 EUR which will be deducted from your tuition fee.

For your application, the following documents need to be submitted:

- Elementary school diploma
- Work Resume (C.V.)
- Max. one-page long motivation letter

Once these documents are received and reviewed a 15 mins long video interview is scheduled. After the interview, you will receive the Student Contract and School Operational Rules which you will need to fill out and sign. Once the contract is signed we will send you the proforma invoice for the bank transfer payment. Equipment for the practical classes costs approx. 200-300 EUR must be purchased individually (chef's jacket, hat, chef's trousers, kitchen towel, white apron, kitchen anti-slip shoes). For the kitchen practical classes, you need to buy your tools set (from 100 EUR). Last, but not least, the Hungarian Health Authority requires a kitchen work medical examination, which costs 50 EUR.

Tuition information and Invoicing

Length of training and internship: 12 months. The tuition includes the use of the e-learning application, the practical lessons and all raw materials used in the practical training, and the internship placement. The tuition fee must be received before the start of the education program. In case of late payment, the practical classes cannot be attended, and the student contract will be terminated. The current training fee is visible at our website.



What is the P.B.P. 4 program start and end date?

Orientation Day begins on **25th September, 2025**, when students get to know the school, have a kitchen tour, and take over the ordered set of tools and work clothes. In addition, students will get to know the school's leading instructors and groupmates, review the school's rules of procedure, and the COVID protocol required for the safe operation of the school. The program will finish by **August 29th, 2026**.

Important to know!

Our school is state-accredited, and you will receive a state certification of commis pastry chef upon successful completion of the C.I.E. curriculum, 337 practical internship hours and passing the state exam. The **State Certificate of Commis Chef** is accepted by the Hungarian and the EU governments.

When does the training start?

The next class will begin on **25th September, 2025**.

How does education work?

The program has three components: 1-theoretical, 2-practical lessons and 3-internship. Our school uses a digital classroom where video lectures and reading materials are available online. Practical classes are on every second Friday and Saturday morning.

How long is our training?

The duration of the training is 1 year, at a total of 600 hours.

How many people can participate in education?

In which language?

During the practical lessons, a **maximum of 15 students** can participate. Education is in English language.

The theoretical part of the education is in digital and video content format, and with the practical lessons a total of 7x45 minutes per week are delivered according to the following schedule:

Theoretical lessons:

They can be viewed online at any time from Monday to Sunday via the Google Classroom e-learning platform. After reviewing the module, the quiz that has been paired with the topic has to be filled out and submitted in order to attend the practical lesson.

Practical lessons:

Every Thursday from 17:00 until 21:00, at the school kitchen. Cooking takes place either individually, in small groups, or in a large group - this depends on the current topic and ultimately decided by the chef instructor.

State Accredited Certification and Job Placement

CIE is a privately owned and operated adult education institution and is registered by the Hungarian Government under B/2020/001366 registration number. CIE is the first and only school in Hungary that offers a chef training program in the English language and to the highest international education standards. Upon successful completion of the program, CIE will issue a Certificate that is recognized by employers within the European Union and worldwide. The **state-accredited certificate of Commis Pastry Chef** is accepted by the Hungarian and all other European Union governments. After successful completion of the CIE program, we may support **talented and motivated CIE graduate foreign students** to find a job in Hungary or EU so they can stay afterward with a work visa.

Theoretical Lessons / Digital Classroom

Our school teaches the theoretical curriculum via an e-learning system, which includes video lectures and notes. We do not use a printed textbook. Each student's individual learning path is tracked through the elearning administration interface. The precondition for attending the practical classes is that the student is up-to-date by mastering the theoretical e-learning curriculum and completing the test that closes each module. In our experience, this form of learning is still new to many adults and they are not used to learning on a weekly basis via computer, laptop, or smartphone.

Recipes and home practice cooking

According to the school's regulations, each student must write the recipe and preparation instructions in their pocket sized notebook. The students will have their own "recipe book" by the end of the academic year. An important goal is for students to be able to apply and modify them excellently in their kitchen work. Printed recipes at school are not issued. The teacher explains the

recipes orally at the beginning of the lesson so that students can take notes, hence they can learn and ask questions in the meantime. Important to emphasise that after each practical lesson, the student will cook at home again what he/she learned during the practical lesson, thus deepening the new and fresh knowledge gained during class. While practicing at home, you may come up with additional questions, ideas, and thoughts that you can share with the teacher and groupmates over the next week.

Food intolerance

We provide the opportunity for students with food intolerances and/or other special diets (e.g. vegan, vegetarian, gluten, etc.) to participate in our training on their own responsibility and at their own discretion. However please note that our kitchen is traditional, so we cannot accommodate food intolerances. Traditional recipes will be taught and prepared during the exercises. Of course, our teachers are happy to advise on alternative recipes for intolerances and special diets by answering students' questions.

Dishwashing / Cleaning

Maintaining cleanliness is a basic requirement for everyone working in the kitchen. Self-cleaning is expected from all students. There will be exercises when there will be a dishwasher kitchen assistant, but you will still need to clean your own area and the machines you use yourself. Cleaning the kitchen is teamwork, working together with your fellow students will develop positive attitudes in your team. Please pay attention to others and ask where you can help out.



Equipment required

Chef coat

For a uniform look, we would ask everyone to visit the “Palotás Munkaruha” workwear store order (you also need an on-site size test!) chef coats - 2 pcs recommended. Indicate to the shop staff that you are a Culinary Institute of Europe student, the name will be registered with the shop staff along

with the size, the school logo and the student's name will be embroidered on it after sewing (the coat will be available at CIE on the first day of teaching) . The style of the jacket can be chosen by everyone, but the jacket must be long sleeve, white with the CIE logo and the student's name on it.

School students receive a 5% discount on the final price.

<http://www.munkaruhapalotas.hu>

Address: Budapest, XIII. kerület, Tüzér u. 1.

Opening hours: Mon - Fri: 9.00 - 17.00

Tel: +36 1 269 5726

Other parts of your work clothing (you can buy it at the store of your choice) mandatory to wear:

- white cap
- chef pants
- 3 white kitchen towels
- white apron
- kitchen non-slip closed shoes

Recommended store: <http://www.munkaruhapalotas.hu>

Tools set (you can buy it at your store of choice) You must have these:

- chef's knife
- small household knife
- knife-sharpener
- vegetable and fruit peeling tool
- storage roll bag

These tools can be obtained from several sources, more information on which will be provided after the application is finalized. The price of a set of knives starts at around 200 EUR. If anyone already owns the knife set or would like to purchase them individually, please bring them with you to Orientation Day so we can check them out.

Notebook and pen (must be obtained individually) - please bring with you to both lectures and exercises. In school, recipes have to be written by the students themselves in each practical lesson, so they will have their own collection of recipes by the end of the year. It is an important goal for students to learn how to write recipes themselves.

Internship

The CIE training includes 337 hours of internship, which has to be completed in external internship places and 20 hours of internship, which has to be completed in the school. We will provide more information about this at the beginning of the school year.

Contact for Admission

Tel: +36 30 570 7430

Mail: edu@culinaryinstituteofeurope.com

Draft schedule*

***We reserved the right for future schedule and teacher changes.**

| Number type | Date | Day | Class description | Class |
|-------------|-------------------------|----------|---------------------------------------|------------|
| 1. | 2025.09.25. 16:30-21:00 | Thursday | Orientation, Knife skills | PRACTICAL |
| 2. | 2025.10.02. 17:00-21:00 | Thursday | Stocks | PRACTICAL |
| 3. | 2025.10.09. 17:00-21:00 | Thursday | Basic Cooking techniques | PRACTICAL |
| 4. | 2025.10.16. 17:00-21:00 | Thursday | Spices, herbs, fermentation | PRACTICAL |
| 5. | 2025.11.06. 17:00-21:00 | Thursday | Sauces, dressings | PRACTICAL |
| 6. | 2025.11.13. 17:00-21:00 | Thursday | Soups, cream soups, stews | PRACTICAL |
| 7. | 2025.11.20. 17:00-21:00 | Thursday | Salads, seaweeds | PRACTICAL |
| 8. | 2025.11.27. 17:00-21:00 | Thursday | Vegetables | PRACTICAL |
| 9. | 2025.12.04. 17:00-21:00 | Thursday | Fruits | PRACTICAL |
| 10. | 2025.12.11. 17:00-21:00 | Thursday | Beans, pulses | PRACTICAL |
| 11. | 2025.12.18. 17:00-21:00 | Thursday | Grains, nuts | PRACTICAL |
| 12. | 2026.01.08. 17:00-21:00 | Thursday | Plant based proteins | PRACTICAL |
| 13. | 2026.01.15. 17:00-21:00 | Thursday | Plating, styling, photography | PRACTICAL |
| 14. | 2026.01.22. 17:00-21:00 | Thursday | Quick bread, pancakes, muffins | PRACTICAL |
| 15. | 2026.01.29. 17:00-21:00 | Thursday | Chocolate | PRACTICAL |
| 16. | 2026.02.05. 17:00-21:00 | Thursday | Basic vegan baking | PRACTICAL |
| 17. | 2026.02.12. 17:00-21:00 | Friday | Ice-cream, sorbet, frozen desserts | PRACTICAL |
| 18. | 2026.02.26. 17:00-21:00 | Thursday | Final exam | PRACTICAL |
| 19. | 2026. August 29th. | | The final deadline for completing the | INTERNSHIP |

| | | | | |
|--|--|--|--|--|
| | | | internship. Deadline for submission of the internship progress report to the CIE office. | |
|--|--|--|--|--|



Welcome to Budapest!